The Art, Design & Technology Faculty Brimsham Green School

Staff

Caroline Cotterell - Head of Faculty

Jeremy Marsh - Second in Faculty, Teacher of Design and Technology & BTEC Engineering

Kirsty Hoodless - KS5 Co-ordinator, Teacher of Art and Art Textiles

Andrew Smith - Teacher of Design and Technology and BTEC Engineering

Gregg Pickles - Teacher of Art and Design/Digital Media

Adam Mills - Teacher of Food Preparation and Nutrition and Art

Joanna Gauld - Technician (P/T)

Wendy Oram - Technician (P/T)

Nicholas Wilcox - Technician (P/T)

We are a well-qualified, experienced and enthusiastic Faculty. Teaching commitments and Department responsibilities are distributed in order to offer opportunities for career development. We offer a high level of support for newly qualified teachers and PGCE students. Faculty meetings are held regularly and focus on sharing and developing best practice in teaching and learning.

Our three part-time technicians are highly skilled, and provide truly excellent support for the Faculty across all areas.

Accommodation

The design of this impressive self-contained building provides excellent facilities for all specialisms taught within the Faculty. It features a central atrium used to display students' work and collections of contemporary and past examples of good art and design. This central area is also equipped with computers and other resources to facilitate students' independent study.

There are 9 separate teaching rooms leading off the central atrium. Two rooms are fully equipped for Resistant Materials work including CAM facilities, there is one specialist Food Preparation and Nutrition room, one designated Art Textiles room, one sixth form teaching specialist room, one large Art room and two ICT rooms (one that is exclusively used for Graphics and Engineering) and the other contains a Mac suite for teaching BTEC Digital Media. There are two preparation areas and, in addition, a large Department office which allows for strong and supportive relationships to be built, and excellent communication between colleagues.

Curriculum

We provide an engaging curriculum which prepares students for their future learning in school and beyond, and which enables students to be well-equipped for Art, Design and Technology based careers.

Currently, at KS3, each student is taught Design and Technology for four lessons a fortnight in each of Years 7, 8 and 9. The students follow a rotational programme and work in different

Design Technology areas within an academic year. In Art, students have three hours a fortnight where they complete one Fine Art based project and one Art Textiles project each academic year.

At KS4, the Faculty currently offers GCSE Fine Art, GCSE Art Textiles, GCSE Design and Technology, BTEC Engineering and Food Preparation and Nutrition (OCR). Students follow the AQA Design and Technology and Art and Design GCSE courses. Students choose at the Year 9 'options' stage the area of specialism/s they wish to study. Students are timetabled and taught for four/five periods per fortnight in Year 10/11.

Students can study Art, Design and Technology at Post 16 (AS and A2 level) across the three schools within our 'Cotswold Edge' sixth form consortium. Students can specialise in Product Design (3D), Food Science and Nutrition, Textiles Technology or Systems and Control, as well as BTEC Digital Media L2/L3.

Outcomes

Outcomes across ADT in 2021 were very strong. 87% achieved a grade 4 and above in DT, 90% achieved a pass and above in L2 BTEC Engineering, 89% achieved a 4 and above in Food Preparation and Nutrition and 80% of students achieved a grade 4 and above in Art and Art Textiles. All subjects within ADT achieved positive P8 scores.

Student Groupings

Teaching groups in Design and Technology enjoy a lower teacher/student ratio than other subject areas to ensure we are compliant with DATA safety guidelines. In general we aim for a maximum class size of twenty. All groups are mixed ability in all Key Stages. Within Art we teach an average class size of thirty.

The Post

The vacancy is for a full time position and the school seeks to appoint an enthusiastic teacher of Food Preparation and Nutrition. This is a permanent position commencing 1 September 2022. The successful applicant should be a Food specialist but will have the opportunity to contribute to the broad range of specialisms we have to offer in the ADT Faculty. Applications from both ECTs and more experienced teachers are welcome.

The post offers the opportunity for a creative and ambitious teacher to lead the development of Food Technology and who can further their experience in an open and supportive environment. The facilities within Art, Design and Technology are excellent and Food Preparation and Nutrition is firmly established within the curriculum structure. Numbers at GSCE are very strong.

The successful candidate should:

- Inspire students with stimulating learning experiences
- > Be a Food specialist with excellent subject knowledge
- ➤ Have experience of teaching a range of specialisms
- > Have sound ICT skills and be well organised
- Want to work as part of a team
- Be flexible and innovative
- Have a sense of humour

Please contact the school if you would like to see our facilities and discuss the role further with the Head of Faculty.

Applying for the post

Applications should be made using the South Gloucestershire standard application form.

Additionally, a formal letter addressed to the Headteacher should be included. This should not exceed two sides of A4. Within the letter applicants should focus on the following areas, providing specific examples where appropriate.

- 1) What pedagogy promotes outstanding learning in Food?
- 2) How do you use marking and assessment of students' work to inform your planning?
- 3) What aspect of your teaching are you currently developing?

Closing date: 9:00 a.m. Monday 6 June.

Kim Garland Headteacher

May 2022